



BOE Approved 8/18

Cliffside Park Public Schools

Grade 10 - 12

International Cuisine

Unit Name: French cuisine

Duration: 3 weeks

Enduring Understandings The geography, climate and culture of France are all major influences on its cuisine.

Essential Questions:

How does the geography, climate and culture of France influence its cuisine?

What are the staple ingredients, cooking methods and meal patterns in the various regions of France?

What types of dishes are typical in various regions of France?

What dishes are served during the holidays?

Focus of Standards

Student Outcomes

- I can identify and describe the staple ingredients, perform the cooking methods and describe the food customs of France.
- I can explain how the geography, climate and culture has influenced the staple ingredients, cooking methods and food customs of France.

Skills

Properly use the staple ingredients of a cuisine in traditional dishes

Properly perform the cooking methods of a cuisine in preparing traditional dishes

Be aware of food customs

Assessments

Formative: Hands-on skills practice labs and food labs

Summative: Quizzes, multimedia projects

Alternative
Individual projects based

Resources

Teacher Resources

Digital: YouTube videos, food-related articles and websites, teacher-made and other slide presentations, Google images

	(for example, restrictions of certain foods for religious adherence) when preparing or serving dishes	on student's abilities	Other Materials Sample ingredients, models of foods, kitchen tools
<p>NJ Student Learning Standards (2016): 9.3.HT-RFB.3 Use information from cultural and geographical studies to guide customer service decisions in food and beverage service facilities RST.11-12.4. Determine the meaning of symbols, key terms, and other domain-specific words and phrases as they are used in a specific scientific or technical context relevant to grades 11–12 texts and topics. RST.11-12.7. Integrate and evaluate multiple sources of information presented in diverse formats and media (e.g., quantitative data, video, multimedia) in order to address a question or solve a problem. CRP2. Apply appropriate academic and technical skills. CRP7. Employ valid and reliable research strategies. CRP11. Use technology to enhance productivity CRP12. Work productively in teams while using cultural global competence. 8.1 Educational Technology: All students will use digital tools to access, manage, evaluate, and synthesize information in order to solve problems individually and collaborate and to create and communicate knowledge.</p>			
<p>Interdisciplinary Connections and Activities: ELA, Science, Math, Social Studies</p>			
<p>Tier 2 Vocabulary: region, geography, climate, culture, influence</p>			
<p>Tier 3 Vocabulary: cuisine, staple (ingredient), haute cuisine, nouvelle cuisine, provincial cuisine, mirepoix</p>			
<p>Core Instructional Materials/Resources/Digital Tools: YouTube videos, slide presentations, demonstrations, worksheets, food labs, reflections projects</p>			

Integrated Differentiation/Accommodations/Modifications for ELA/Social Studies
(Alternate Modes of Instruction and Support)

Modifications to Support Gifted and Talented Students	Modifications to Support English Language Learners	Modifications to Support Our Learners (Students with IEPs/504s and At-Risk Learners)
<ul style="list-style-type: none"> ● Curriculum compacting ● Homogeneous grouping for assignments ● Differentiating assignments through Google Classroom ● Allowing student choice in how to demonstrate learning ● Higher order questioning 	<p>Spring WIDA or WIDA Entry test scores will be reviewed by the teacher in order to assign appropriate language tasks & provide key language uses to students.</p> <p>Native Language Supports (peer, online assistive technology, translation device, bilingual dictionary)</p> <p>*Also See At Risk/504 Modifications</p>	<p>Review student individual educational plan and/or 504 plan for instructional, assessment, and environmental supports.</p> <p>Pre-teach Tier 2 and Tier 3 vocabulary.</p> <p>Text to speech/Oral reading</p> <p>Access to word banks Modify Grading Modify Homework Modify Assessments</p> <p>Supply Students with Anchor Charts:</p> <p>*Also See ELL Modifications</p>

Sources:

- New Jersey Student Learning Standards (2016) <http://www.state.nj.us/education/cccs/2016/ela/k.pdf>
 New Jersey Student Learning Standards: Technology (2014) <http://www.state.nj.us/education/cccs/2014/tech/8.pdf>
 Career Ready Practices (2014) <http://www.state.nj.us/education/cccs/2014/career/CareerReadyPractices.pdf>